

POETS COVE PRESENTS
BURROWING OWL

Wine & Dinner Pairing

MAY 31, 2023 STARTS AT 6PM

We are happy to host **Nitasha Hyde**
an expert representing Burrowing Owl Wines to guide us through this evening.

MENU

Hors D'oeuvres

2021 Sauvignon Blanc 3oz

Warm focaccia points with dilled lemon caper cream
cheese crowned with smoked sockeye salmon

Appetizer

2021 Chardonnay 3oz

Balsamic grilled pear with smoked pecan crusted chicken
breast, mirrored cracked black fresh blueberry drizzel.

Starter

2018 Pinot Noir 3oz

Charcuterie from the Okanagan lamb prosciutto, Swiss
salami, wild boar & foie gras pate, roasted garlic & fig
brie, parmesan and artisan crisps

Entree

2019 Cabernet Franc 3oz

Three hour braised lamb seasoned with fennel,
rosemary with hints of allspice, stuffed in puff pastry
purses served with mint lamb jus.

Dessert

2018 Athene 3oz

Quinoa dark chocolate bark loaded with almonds, walnuts,
pecans, chia seeds and dried fruits

Aurora Dining Room \$149 plus taxes

RESERVATIONS REQUIRED 250.629.2100